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Restaurant Business

A BILL PUBLICATION

AUGUST 10, 1989

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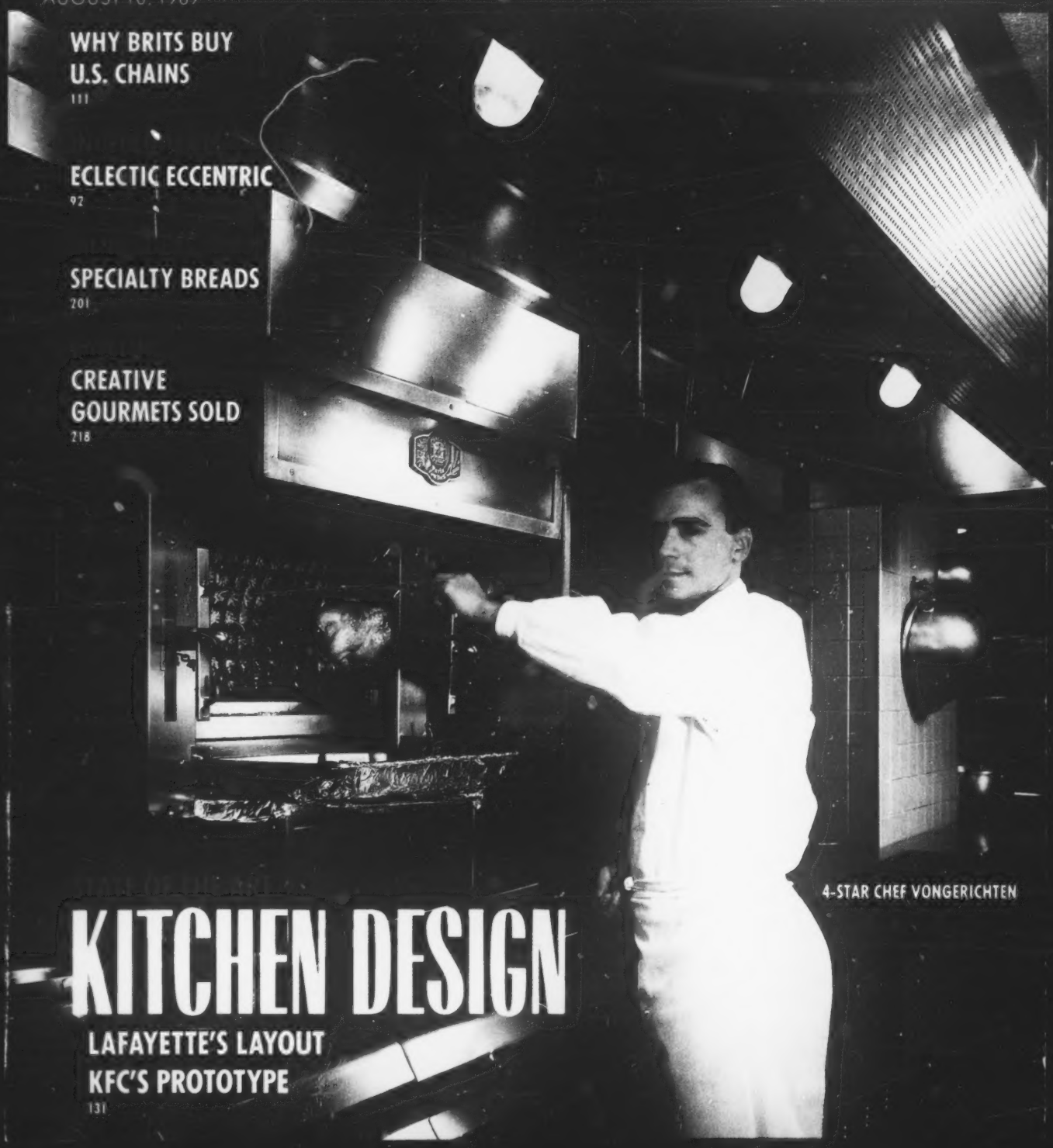

4-STAR CHEF VONGERICHTEN

KITCHEN DESIGN

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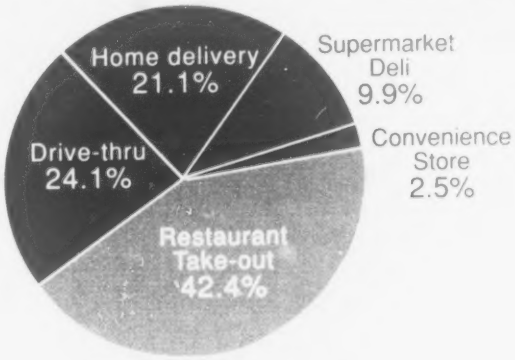
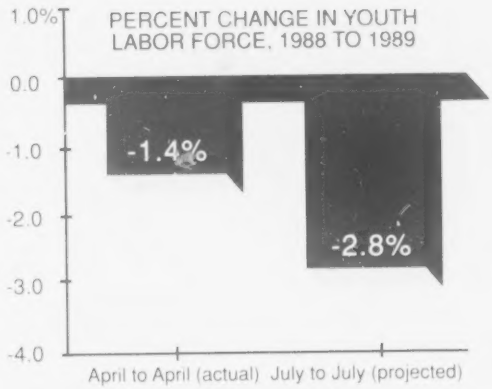
SOURCE OF TAKE-OUT/DELIVERY DINNERS, 1988



Take-out takes off

Restaurant take-out accounts for the largest share of dinner-meal occasions prepared away from home but consumed at home among consumers aged 25 to 54, a Technomic Inc. survey shows. Drive-thru and home delivery each represent just over 20% of take-out/delivery dinner-meal occasions, while supermarket delis and convenience stores represent 9.9% and 2.5%, respectively, of take-out/ delivery- dinner-meal occasions. Technomic predicts that the home delivery market will increase its share of the take-out/delivery dinner-meal occasion market as pizza continues to show strong growth and other restaurants begin to offer delivery.

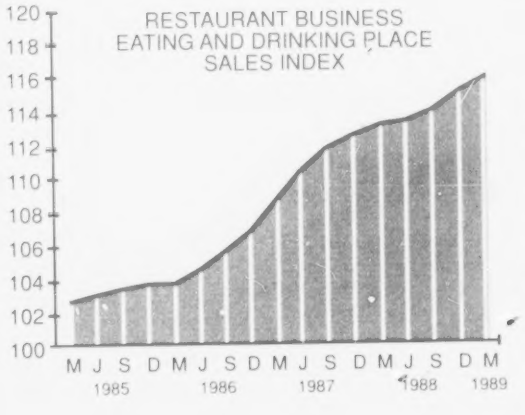
SOURCE: Technomic Inc.



Heat's On Labor

The 16-to-24-year-old labor force, which expands sharply every summer, is expected to reach 24.6 million this July—about 700,000 below last summer's level, according to the Bureau of Labor Statistics of the U.S. Department of Labor. The decline stems primarily from a continued drop in the 16-to-24-year-old population. To foodservice operators, this data only underscores the tight labor market and lack of qualified employees that many have experienced. According to Technomic, operators will continue to pursue nontraditional groups of employees, such as the elderly and handicapped.

SOURCE: Bureau of Labor Statistics, U.S. Department of Labor



EDPS Index Healthy

The Restaurant Business Eating and Drinking Place Sales (EDPS) index shows retail sales trends adjusted for seasonality and inflation through a 12-month moving average. The base year for both sales and prices is the average of 1982-1984 (that is, 1982-1984 equals 100). The March 1989 index of 115.7 indicates that EDPS, in real terms, are up 15.7% for the year ending in March versus the average annual sales from 1982 through 1984. The index has jumped nearly two points in the last six months. Underlying the index's recent growth has been stronger-than-expected growth in employment (3.5%) and disposable personal income (4.7%) over the last six months. Fast food has been the primary recipient of increased real sales, while midscale and upscale operators continue to battle for real sales increases.

SOURCE: Technomic Inc.

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Cover photograph by Nancy Scariati.

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INDUSTRY EVENT

The Seventh **SYMPOSIUM ON AMERICAN CUISINE**, *co-sponsored by* Restaurant Business, *will take place in Santa Fe, NM, Sept. 10-13, 1989.*

For more information, contact: Symposium on American Cuisine, 304 W. Liberty St., Suite 301, Louisville, KY 40202.

REPRINTS, INDEX AVAILABLE

Restaurant Business *now has available specially prepared reprints of the* **1988 RESTAURANT GROWTH INDEX** *and the* **1989 MAJOR FORCES IN FRANCHISING**. *The reprints are available for $5 per copy.*

In addition, Restaurant Business *is now offering its* **1988 EDITORIAL INDEX** *for $25 per copy.*

Direct inquiries to: Editor Peter Berlinski, Restaurant Business, *633 Third Ave., New York, NY 10017.*

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IN THE NEXT ISSUE

COVER STORY

FOUR SEASONS

In conjunction with the fall meeting of the Hotel Forum, *RB* will feature a look at how this international upscale hotel company's food and beverage is adapting to the myriad challenges of a tough marketplace. While the competition for the business traveler has gotten tighter, Four Seasons has managed to successfully transform a hodgepodge of hotels into a luxury chain.

MARKET SEGMENT REPORT

TAKE-OUT & DRIVE-THRU

The off-premise segment of the foodservice industry continues to offer solid prospects for expansion and profits. *RB* will survey the trends in the off-premise segment—which includes delivery, take-out, and drive-thru—and provide the latest data on the market and its potential.

MENU IDEAS

POULTRY

Chicken, duck, and turkey are versatile, economical items on any menu: Duck is no longer an expensive, upscale item; turkey can be menued year-round; and chicken continues to benefit from healthy-dining trends. These recipes and tips from the *RB* Test Kitchen will focus on effective menuing and merchandising.

DRAFTS

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EDITOR Peter R. Berlinski
EXECUTIVE EDITOR Shelley Wolson
MANAGING EDITOR Tom Strenk
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ASSOCIATE MANAGING EDITOR Donna Perkinson
PRODUCTS EDITOR Herme Shore
ASSISTANT TO THE EDITOR Mary Ann Tasoulas

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BEVERAGE EDITOR James Scarpa
FOOD CONSULTANT Kathleen Kenny Sanderson

WEST COAST EDITOR Kevin Farrell (714) 964-6470
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CONTRIBUTING EDITORS

Carol Casper, Jacque White Kochak, Ralph Raffio, Don Nichols, James Peters

PRESIDENT/GROUP PUBLISHER Jeffrey P. Berlind

Editorial Office
633 Third Ave., New York, NY 10017
(212) 986-4800

Midwest Office
180 N. Michigan Ave., Chicago, IL 60601
(312) 782-1266

West Coast Office
10540 Talbert Ave., East Tower, Suite 150
Fountain Valley, CA 92708
(714) 964-6470

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